

thewildfig

FLAVORS *of the SUN*

Hummus ~ Falafel with Tzatziki

Baba Ghannouj ~ Olive Tapenade ~ Warm Pita

Sample Platter 27.00 ~ Add Vegetable Crudité 6.00

FLAVORS *of the SEA*

Mediterranean Grilled Octopus

White Fish Ceviche ~ Tuna Tartare

Sample Platter 42.00

BURRATA & PROSCIUTTO

Grilled Peaches, Arugula, Basil,

Grilled Ciabatta, Balsamic Reduction 34.00

SIMPLE & FRESH

SPANISH GAZPACHO ~ melon, crab, paprika, lime 17.00 add shrimp +4.00

FRENCH ONION SOUP ~ melted Gruyère crouton 18.00

LOBSTER NIÇOISE ~ haricots verts, olives, baby potato, capers, radish, snap peas, artichoke, orange, herb vinaigrette 38.00

THE FIG SALAD ~ field greens, port marinated figs, pancetta, bluecheese, crispy shallots 20.00

TRUE GREEK SALAD ~ heirloom tomatoes, feta, kalamata olives, red onion, cucumber, green peppers, capers, oregano 22.00

GRILLED HALLOUMI & KALE SALAD ~ anjou pear, baby fennel, pine nuts, honey pear vinaigrette 23.00

MOULES FRITES ~ mussels, curry coconut broth, frites, grilled ciabatta 24.00

SCALLOPS ~ pan seared, roasted summer corn, radish, crispy fennel, jalapeno, cilantro, roasted fredo coulis 36.00

*STEAK TARTARE ~ capers, shallots, dijon, parsley, crispy chili pita 29.00

GRILLED OCTOPUS ~ jalapeño, smoked paprika, mint, baby heirloom tomatoes & capers 29.00

PIL PIL SHRIMP ~ smoked paprika, evoo, garlic, shallots, chipotle chili, toasted baguette 27.00

HOUSE-MADE PASTA & RISOTTO

BUCATINI AMATRICIANA ~ pancetta, onion, tomato, cracked black pepper, pecorino 36.00

LOBSTER RAVIOLI ~ house-made, Maine lobster, leeks, shitake mushrooms, white wine, mushroom jus 45.00

CACIO E PEPE ~ house-made linguine, pecorino, cracked black pepper 34.00

CAVATELLI ~ spicy Italian sausage, basil, pink tomato sauce 36.00

NIGHTLY RISOTTO ~ inspired creation of the night A.Q.

LARGE PLATES

WHOLE FISH OF THE DAY ~ citrus, chili, garlic & herb marinated, grilled, with a choice of one side 58.00

FISH IN A BAG ~ cherry tomatoes, zucchini, oyster mushrooms, olives, fennel, Herbes de Provence, Pernod AQ

VEAL LOIN SCALOPPINE ~ potato purée, garlic spinach, lemon caper butter 39.00

HALIBUT ~ pan seared, leek, artichoke & cauliflower mash, capers, lemon, parsley verde, evoo 48.00

ROASTED CHICKEN ~ Moroccan rub, leeks, heirloom baby carrots, olives, asparagus, pan jus 38.00

SPANISH SEAFOOD STEW ~ scallops, fish, shrimp, mussels, clams, saffron aioli, pernod 52.00

8OZ. FILET MIGNON ~ Wild Fig frites, cognac green peppercorn demi 56.00

BUTCHER'S CUT ~ Chef's nightly inspiration AQ

SIDES ~ 14.00

Garlic & Shallot Spinach ~ Wild Fig Frites ~ Haricots Verts

Mashed Potatoes ~ Mixed Olives ~ Baby Carrots ~ Fingerling Potatoes

Truffle Parmesan Frites 19.00 ~ Green Salad 15.00

SPLIT
CHARGE
5
PER PLATE

Executive Chef ~ Pompeyo Lopez

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.